

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1-20. (canceled)

21. (previously presented) A method of producing a food product, comprising:
adding an extract of whole coffee cherries or portions thereof to a food product for human consumption;
wherein the extract is prepared from comminuting whole coffee cherries or portions thereof and solvent extraction of the comminuted coffee cherries or portions thereof with an aqueous solvent; and
wherein the coffee cherries or portions thereof have a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins, wherein the portion of the coffee cherry is selected from the group consisting of pulp, mucilage, and hull; and
wherein the whole coffee cherries or portions thereof are optionally quick-dried within 48 hours after harvest to a residual water content of equal or less than 20 wt %.
22. (previously presented) The method of claim 21 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have at least 10% green color.
23. (previously presented) The method of claim 21 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have between at least 5% green color and less than 25% green color.
24. (previously presented) The method of claim 21 wherein the whole coffee cherries are whole coffee cherries that have less than 10% green color and that have surface defects that cover less than 5% of the surface area of the cherries.
25. (previously presented) The method of claim 21 wherein the whole coffee cherries are quick-dried whole coffee cherries.

26. (previously presented) The method of claim 21 wherein the extract of whole coffee cherries is a water extract.
27. (previously presented) The method of claim 26 wherein the extract is processed to enrich the preparation in a nutrient fraction selected from the group consisting of caffeine, polysaccharides, ellagic acid, tannic acid, caffeic acid, chlorogenic acid, ferulic acid, flavonols, and flavonoids.
28. (previously presented) The method of claim 21 wherein the whole coffee cherries are quick-dried coffee cherries that have less than 20 ppb total aflatoxins, less than 5 ppb total ochratoxins, and less than 5 ppm total fumonisins without a step of mycotoxin detoxification.
29. (previously presented) The method of claim 21 wherein the food product is a solid food product.
30. (previously presented) The method of claim 21 wherein the food product is a solid food product selected from the group consisting of a baked good, a snack, a cereal, and a nutritional supplement.
31. (previously presented) The method of claim 21 wherein the food product is a beverage.
32. (previously presented) The method of claim 21 wherein the food product is a beverage selected from the group consisting of a tea, a juice, and a carbonated beverage.
33. (previously presented) A method of producing an extract for use in combination with a food product for human use, comprising:
providing a plurality of whole coffee cherries or portions thereof, wherein the whole coffee cherries or portions thereof exhibit mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins, wherein the portion of the coffee cherry is selected from the group consisting of pulp, mucilage, and hull;

comminuting the whole dried coffee cherries or portions thereof, and combining the comminuted dried coffee cherries or portions thereof with a solvent to form an extraction mixture; and

filtering the extraction mixture to produce an extract, and optionally removing the solvent from the extract.

34. (previously presented) The method of claim 33 wherein the whole coffee cherries or portions thereof are dried within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of whole dried coffee cherries or portions thereof.
35. (previously presented) The method of claim 33 further comprising a step of processing the extract using a chromatographic step selected from the group consisting of size exclusion chromatography, molecular sieving chromatography, ion exchange chromatography, hydrophobic interaction chromatography, and affinity chromatography.
36. (previously presented) The method of claim 33 wherein the whole coffee cherries are sub-ripe whole coffee cherries that have between at least 5% green color and less than 25% green color.
37. (previously presented) A method of producing a powder or extract for use in combination with a food product for human use, comprising:
providing a plurality of whole coffee cherries or portions thereof, wherein the whole coffee cherries or portions thereof exhibit mycotoxin levels that are below 20 ppb for total aflatoxins, below 5 ppm for total fumonisins, below 5 ppm for total vomitoxins, and below 5 ppb for ochratoxins;
processing the whole coffee cherries or portions thereof to form the powder or extract by either (a) comminuting the whole coffee cherries or portions thereof, extracting the comminuted whole coffee cherries or portions thereof with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract;
or

- (b) dehydrating and comminuting the whole coffee cherries or portions thereof, extracting the dehydrated and comminuted coffee cherries with an aqueous solvent to form an aqueous extract, and at least partially dehydrating the aqueous extract.
38. (previously presented) The method of claim 37 wherein the protocol includes a step of drying the whole coffee cherries or portions thereof within 48 hours after harvest to a residual water content of equal or less than 20 wt % to so form the plurality of dried whole coffee cherries or portions thereof.
39. (previously presented) The method of claim 37 wherein the whole coffee cherries are unbroken unblemished red whole coffee cherries having a surface that is less than 10% green and less than 5% broken.